AUTOMATIC

Dolce®

AUTOMATIC ELECTRIC PIZZELLE BAKER

PRONOUNCED:

PITTS-L-A

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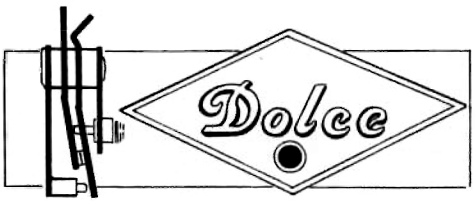
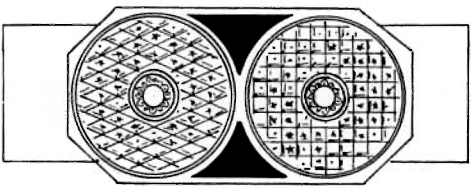
KITCHEN TESTED

A treat for TEEN-AGERS and ADULTS. So very, very easy to make, this famous, crispy golden brown delicacy, an ITALIAN favorite for centuries. Popular for serving at weddings, parties, club gatherings, and television snacks. Do you know why? They can be made far in advance, will keep indefinitely, increasing in flavor without spoiling. They can be frozen without any change in flavor and texture.

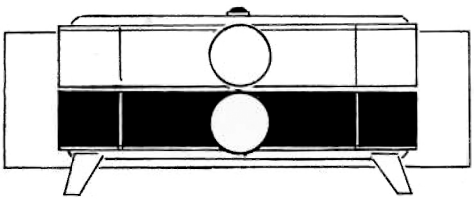
Features of the DOLCE Automatic Electric Pizzelle Baker



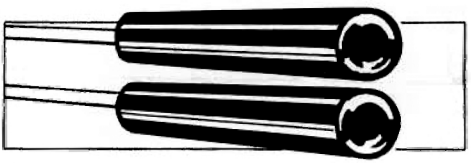
AUTOMATIC THERMOSTAT CONTROL
WITH PILOT LIGHT



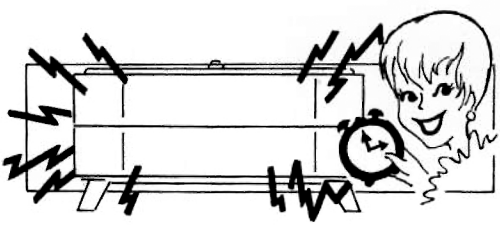
EXCESS DOUGH TRAPS



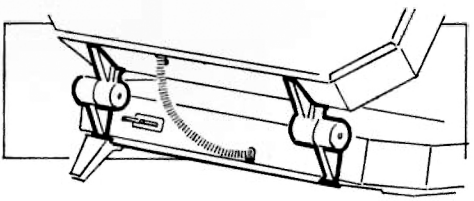
SHORTENING DRAIN RETAINER



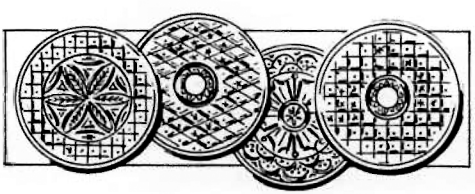
SOLID AIR COOLED HANDLES



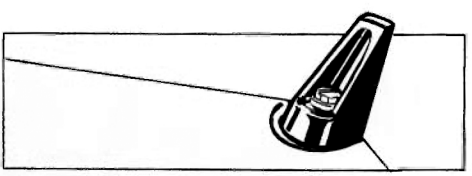
1000 WATTS FAST BAKING



DUAL REAR HINGE STOPS



UNIFORM HEAT CONDUCTIVITY
WITH ALUMINUM GRIDS
IN FOUR DESIGNS



ANCHORED NON-MOVEABLE LEGS

Authentic Italian Pizzelle Recipes

YOUR MIXING INSTRUCTIONS

1. Beat eggs well—add sugar gradually—beat.
2. Add oil or shortening — flavoring — beat until blended smooth.
3. Add flour—a little at a time—mix well.
4. Add when required—baking powder—salt.
5. Chill dough two hours—overnight or several days under refrigeration to enrich flavor.
6. Recipes 1, 2, 3, 4 for thin—5, 6, 7, 8, for thick pizzelle.

A LITTLE INFORMATION FOR YOU

1. Oil can be vegetable, peanut or olive.
2. Melted shortening can be margarine, crisco, spry, or any other hydrogenated product.
3. One cup of your favorite fine chopped nuts can be added to any recipe.
4. Pure anise oil can always be obtained at a drug-store.
5. One tablespoon of anise extract can be substituted for half teaspoon pure anise oil.
6. Authentic Italian pizzelle call for anise seed yet can be omitted without much loss of flavor.
7. YIELD: Four dozen full size from these recipes.

1

12 eggs
3 cups sugar
2 cups oil
flavoring:
- ¾ cup anisette liqueur
- 4 tablespoons anise seed

4 cups flour
4 tablespoons baking powder
¼ teaspoon salt

2

12 eggs
2 cups sugar
2 cups oil
flavoring:
- 2 teaspoons of pure lemon **OR** pure orange extract
- ½ teaspoon pure anise oil add one drop at a time

4 cups flour

3

12 eggs
3 cups sugar
1½ cups oil
flavoring:
- 6 tablespoons fresh lemon juice
- grated rinds of four large lemons

4 cups flour
½ teaspoon baking powder

4

12 eggs
3½ cups sugar
2 cups oil
flavoring:
- 1-ounce bottle pure lemon extract
- 1-ounce bottle pure orange extract
- 1 teaspoon vanilla

6 cups flour
¼ teaspoon salt

5

12 eggs
3 cups sugar
2 cups oil
flavoring:
- 1 cup cocoa
- 4 teaspoons vanilla

OR

- 2 squares semi-sweet chocolate
- 4 teaspoons vanilla

8 cups flour
½ teaspoon baking powder

6

12 eggs
3½ cups sugar
2 cups melted shortening
flavoring:
- 1 teaspoon pure anise oil—add one drop at at time

OR

- 4 teaspoons vanilla

6 cups flour
1 teaspoon salt

7

12 eggs
4 cups sugar
1 cup melted shortening
flavoring:
- 4 teaspoons vanilla

OR

- 1 teaspoon pure anise oil
- 4 tablespoons anise seed

8 cups flour
½ teaspoon baking powder

8

12 eggs
3 cups sugar
2 cups melted shortening
flavoring:
- 4 teaspoons vanilla

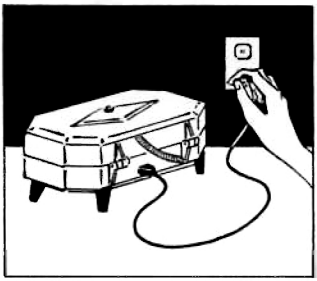
OR

- 1 teaspoon pure anise oil
- 4 tablespoons anise seed

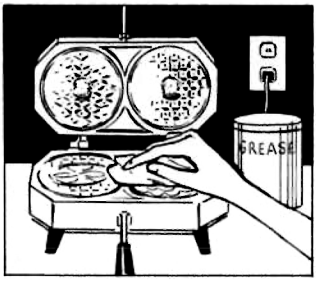
8 cups flour
4 teaspoons baking powder
¼ teaspoon salt

NOTE FOR DIEBETICS: Substitute two tablespoons chemical sweetner for each cup of sugar. Cook batter immediately to avoid chemical reaction.

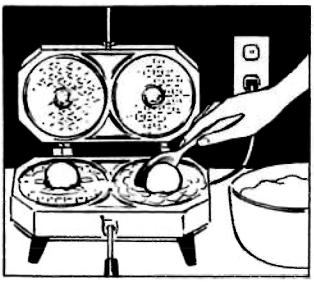
USE and CARE of the DOLCE Automatic Pizzelle Electric Baker



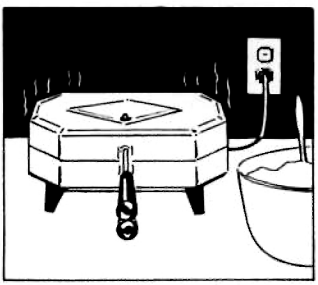
Connect—heat until pilot light goes off.



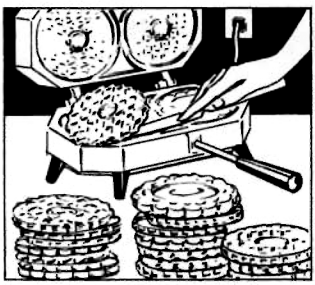
Grease upper and lower grid surfaces.



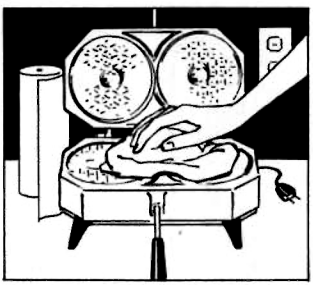
Load — light batter use spoon, heavy batter, roll into ball and position.



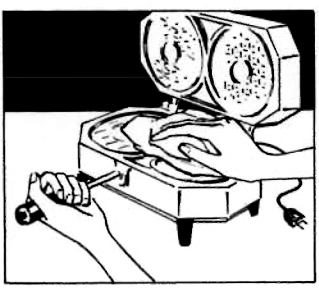
Cook first two pizzelles and throw away. ¾ minute light golden, full minute for dark brown.



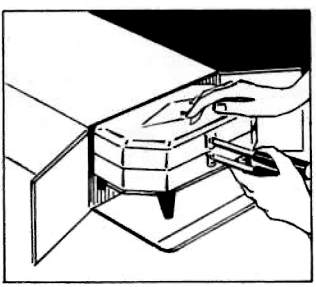
Remove with knife.



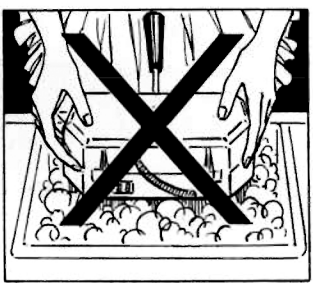
Disconnect—clean immediately with paper towel—remove grease and stains while still hot.



When cool use cloth with lukewarm water to finish cleaning.



Store in original carton. Grids are now seasoned for all future immediate use.



NEVER UNDER ANY CONDITIONS IMMERSE UNIT IN WATER.

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